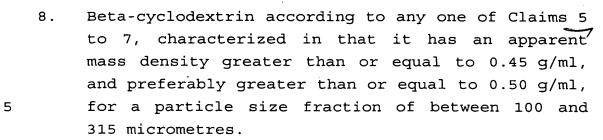
CLAIMS

- 1. Process for preparing beta-cyclodextrin which is of high compressibility and which is stable over time, characterized in that it comprises a step of dehydrating hydrated beta-cyclodextrin to a water content of less than 6%, preferably less than 4% and more preferably still less than or equal to 2% by weight, followed by forced rehydration to a water content greater than 10%, preferably greater than 12% and more preferably still greater than or equal to 13% by weight.
- Process according to Claim 1, characterized in
 that the dehydration is carried out on a fluidized air bed dryer-granulator.
- Process according to either of Claims 1 and 2, characterized in that the rehydration is carried out on a fluidized air bed granulator.
 - 4. Process according to any one of Claims 1 to 3, characterized in that the rehydration is carried out by spraying water at a temperature of less than 60°C, preferably less than 40°C.
 - 5. Beta-cyclodextrin, characterized by a compressibility greater than 70 N expressed in a C test.
- 30 6. Beta-cyclodextrin according to Claim 5, characterized in that it has a specific surface area according to the BET method greater than or equal to 1 m²/g for a particle size fraction of between 100 and 160 micrometres.

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7. Beta-cyclodextrin according to either of Claims 5 and 6, characterized in that it has a mean particle diameter greater than 80 micrometres.



9. Beta-cyclodextrin according to any one of Claims 5 to 8, characterized in that it exhibits a stability greater than six months at room temperature.